

Canapi Rosé

Trevenezie IGP

Grapes

A blend of **Corvina** and **Merlot**

Vineyard area

North West of the **Veneto** region

Harvest

First half of September

Vinification

The grapes are destemmed and softly crushed. After a brief skin contact of 4 to 6 hours, the grapes are gently pressed in a pneumatic press. Fermentation then takes place in stainless steel tanks, the temperature is controlled at between 17 and 19 °C, for approximately 15-20 days.

Tasting notes

Canapi Rosé is a delicate pink colour, with a bouquet of **summer red fruits** such as blackcurrants and raspberries, with notes of **violets**. Completely **dry on the palate**, there is a lovely **minerality** and lively **acidity**.

To serve

Serve at around 8-10°C. Ideal as an **aperitif**, or to pair with **seafood** and **cured meats**.

